

TABLE 7-continued

	Calcium agent and/or dolomite slurry comp. or re-dispersed suspension of powder comp.	Ca content in 1 g of noodles (mg)			Eating impression
		Minimum values	Maximum values	Average values	
Example 75	Product of Example 3	1.90	2.10	1.97	4
Example 76	Product of Example 4	1.85	2.10	1.94	3
Example 77	Product of Example 5	1.99	2.01	2.00	4
Example 78	Product of Example 6	1.97	2.03	1.99	4
Example 79	Product of Example 7	1.98	2.03	1.99	3
Example 80	Product of Example 8	1.98	2.04	2.01	4
Example 81	Product of Example 9	1.92	2.10	1.96	4
Example 82	Product of Example 10	1.83	2.31	2.10	3
Example 83	Product of Example 11	1.97	2.02	2.00	3
Example 84	Product of Example 12	1.90	2.05	1.97	4
Example 85	Product of Example 13	1.83	2.16	1.94	3
Example 86	Product of Example 14	1.94	2.05	1.98	4
Example 87	Product of Example 15	1.92	1.99	1.98	3
Example 88	Product of Example 16	1.99	2.00	2.00	4
Example 89	Product of Example 17	1.97	1.99	1.99	4
Example 90	Product of Example 18	1.98	2.01	1.99	3
Example 91	Product of Example 19	1.98	2.04	2.01	4
Example 92	Product of Example 20	1.90	2.06	1.98	4
Example 93	Product of Example 21	1.85	2.22	1.95	3
Example 94	Product of Example 22	1.98	2.00	1.99	3
Comp. Ex. 61	Product of Comp. Ex. 1	0.52	3.19	1.61	1
Comp. Ex. 62	Product of Comp. Ex. 2	1.70	2.25	1.90	2
Comp. Ex. 63	Product of Comp. Ex. 3	0.30	2.58	1.51	1
Comp. Ex. 64	Product of Comp. Ex. 4	1.81	2.09	1.92	2
Comp. Ex. 65	Product of Comp. Ex. 5	1.71	2.49	1.88	2
Comp. Ex. 66	Product of Comp. Ex. 6	1.91	2.11	1.96	4
Comp. Ex. 67	Product of Comp. Ex. 7	1.94	2.08	1.99	4
Comp. Ex. 68	Product of Comp. Ex. 8	1.21	2.09	1.55	1
Comp. Ex. 69	Product of Comp. Ex. 9	1.92	2.11	1.97	2
Comp. Ex. 70	Product of Comp. Ex. 10	0.22	5.23	3.11	1
Comp. Ex. 71	Product of Comp. Ex. 11	1.88	2.29	2.01	2
Comp. Ex. 72	Product of Comp. Ex. 12	0.82	3.52	2.22	1
Comp. Ex. 73	Product of Comp. Ex. 13	1.89	2.03	1.98	2
Comp. Ex. 74	Product of Comp. Ex. 14	1.72	2.15	1.83	2
Comp. Ex. 75	Product of Comp. Ex. 15	1.94	2.00	1.97	4
Comp. Ex. 76	Product of Comp. Ex. 16	1.95	2.02	1.98	4
Comp. Ex. 77	Product of Comp. Ex. 17	0.34	3.11	1.89	1
Comp. Ex. 78	Product of Comp. Ex. 18	1.74	2.10	2.04	2

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TABLE 8

	Calcium agent and/or dolomite slurry comp. or re-dispersed suspension of powder comp.	Mg content in 1 g of noodles (mg)		
		Minimum values	Maximum values	Average values
Example 81	Product of Example 9	1.10	1.20	1.12
Example 82	Product of Example 10	1.05	1.32	1.20
Example 83	Product of Example 11	1.13	1.15	1.14
Example 92	Product of Example 20	1.09	1.18	1.13
Example 93	Product of Example 21	1.06	1.27	1.11
Example 94	Product of Example 22	1.13	1.14	1.14
Comp. Ex. 68	Product of Comp. Ex. 8	0.69	1.19	0.89
Comp. Ex. 69	Product of Comp. Ex. 9	1.10	1.21	1.13
Comp. Ex. 77	Product of Comp. Ex. 17	0.19	1.78	1.08
Comp. Ex. 78	Product of Comp. Ex. 18	0.99	1.20	1.17

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a long period of time and flavor, but are capable of providing highly concentrated products, for example, concentrations more than 20% by weight, preferably, more than 25% by weight, more preferably, more than 30% by weight, and therefore they are advantageous economically. Moreover, food compositions prepared by the use of the food additive slurry or powder compositions are very excellent in storage stability for a long period of time even in neutral or acidic region. Further, the present invention has an advantage that the materials used in the present invention can be obtained stably without being influenced by weather, world situation or the like.

The invention claimed is:

1. A food additive slurry composition, comprising: 100 parts by weight of at least one member selected from the group consisting of calcium carbonate, calcium phosphate and dolomite (A); and 0.5 to 60 parts by weight of arabinogalactan (B).

2. A food additive slurry composition, comprising: 100 parts by weight of at least one member selected from the group consisting of calcium carbonate, calcium phosphate, and dolomite (A); and

0.1 to 80 parts by weight of a modified starch (C).

3. The food additive slurry composition of claim 2 or claim 5, wherein said modified starch (C) is a processed

## INDUSTRIAL APPLICABILITY

As explained above, the food additive slurry or powder compositions of the present invention are superior not only in re-dispersibility in liquid, dispersion stability in liquid for